

Panorama

Starters

Focaccia & Sourdough <i>(SF, NF)</i> Cow's Creamery Cultured Butter & Sea Salt	8
Sober Island Oyster Half Dozen <i>(GF, DF, NF)</i> Champagne, Chive & Dulce Mignonette, Lemon	39
Atlantic Acres Salad <i>(GF, SF, NF, V)</i> Bibb Greens, Spiced Buttermilk Dressing, Cucumber, Radish, Sprouted Lentils, Skye Glen Clothbound Cheddar, Shoots & Herbs Add Grilled Lamb 19	20
Grilled Halibut Cheeks <i>(GF, NF)</i> Spiced Miso Butter, Wild Mushroom, Braised Daikon, Shiso	23
Scallop & Lobster Cream <i>(GF, NF)</i> Bay Scallops, Lobster, Leeks, Hakurei Turnip, Seed Cracker	24
Ciro's Burrata & Beets <i>(GF, NF, V)</i> Fresh Burrata, Local Beets, Orange, Sherry & Sumac Vinaigrette, Spiced Beet Chips, Dill & Chervil	24
Northumberland Lamb Loin <i>(GF, SF, V)</i> Spiced & Grilled, Chimichurri, Corn, Black Garlic Aioli, Skye Glen Feta	25
Snow Crab Pasta <i>(NF)</i> Preserved Lemon & Chili Butter, Zucchini, Basil, Parmigiano, Pangrattato	25
Maritime Seafood Tower Whole Atlantic Lobster <i>(GF, DF)</i> Prawns P.E.I Mussels Sober Island Oysters Glace Bay Snow Crab Accompaniments: Fresh Lemon, Mignonette, Clarified Butter, Cocktail Sauce	280

Panorama

Mains

Atlantic Halibut (GF, NF)	60
Shiitake Mushroom Broth, Fried Wild Rice, Bok Choy, Radish, Ginger-Scallion	
Cape Breton Lobster (NF, GF)	78
Butter Poached, Corn Beurre Blanc, Local Wild Mushrooms, Crispy Maitake, Confit Leeks	
Roasted Duck Breast (GF, DF, SF, NF)	60
Atlantic Acres Carrots, Fennel, Date Puree, Alder Pepper & Citrus Jus	
Seared Scallops (NF)	55
Lemon, Ginger & Cardamom Butter, Delicata Squash Puree, Sauteed Greens, Toasted Buckwheat	
Barker Farms Chicken (GF, NF, SF)	45
Roasted Breast & Thigh, Sunchokes, Acorn Squash, & Local Potatoes, Tarragon Cream	
Atlantic Blue Dot Beef Tenderloin 7oz (SF, GF, NF)	85
21 Day Aged Beef, Maritime Mushroom Conserva, Castello Soubise, Pomme Paillasson	
Atlantic Blue Dot Chuck Flat (SF, GF, NF)	75
Clothbound Aged Cheddar Polenta, Brassicas, Bordelaise, Country-Fried Maitake	

Add On:

Lobster Tail	45
Seared Scallops (3pcs)	35
Shrimp (3pcs)	18

(GF) *Gluten-free* | (DF) *Dairy-free* | (SF) *Seafood-free*
(SFF) *Shellfish-free* | (V) *Vegetarian* | (NF) *Nut Free*

All dishes may contain allergens. Consuming raw or undercooked items can increase illness risk.
Please inform your server of any allergies.

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Starters

Focaccia & Sourdough (VGO, GFO, NF) Cow's Creamery Cultured Butter, Sea Salt	8
Atlantic Acres Salad (VGO, GF, NF) Bibb Greens, Spiced Buttermilk Dressing, Cucumber, Radish, Sprouted Lentils, Skye Glen Clothbound Cheddar, Shoots & Herbs	20
Ciro's Burrata & Beets (VGO, GF, NF) Fresh Burrata, Local Beets, Orange, Sherry & Sumac Vinaigrette, Spiced Beet Chips, Summer Flowers & Shoots	24
Squash Pasta (NF) Calabrian Chili & Preserved Lemon Butter, Fall Squash, Basil, Parmigiano, Pangratatto	22

Mains

Agedashi Tofu (VG, GF, NF) Shiitake Dashi, Fried Wild Rice, Hakurei Turnips, Pak Choy, Ginger-Scallion	50
Roasted Cauliflower (VG, GF, NF) Spiced, Crispy Fingerling Potato, Swiss Chard, Baby Carrots, Chimichurri, Crispy Maitake	48
Maritime Lion's Mane Steak (VGO, GF, NF) Vegetable Bordelaise, Squash Puree, Brassicas & Summer, Crispy Sunchoke	52

Desserts

Dark Chocolate Torte (GF, NF) Macerated Fruit, Chocolate Ice Cream	12
Seasonal Sorbet with Fresh Berries	8

(GF) *Gluten-free* | (VGO) *Vegan Option* | (NF) *Nut Free*

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